

Your New Windsor Range

How to Set Up and Operate

Your range has already been set up and completely assembled in our factory before it was sent to you so that we could be sure it was in perfect condition before you received it. Each individual part has been carefully inspected and we know that you will be satisfied with it.

It is advisable, however, to thoroughly test your

chimney before connecting the stove pipe, as it will be impossible for your range or any other range to operate properly with a poor chimney draft. With a good draft and good fuel your range will always operate just as you want it to, and will give a fire that is intensely hot or that will barely cause your food to simmer, just as you regulate the dampers.

How to Assemble Your Range

All of the loose parts of your range are carefully wrapped inside the oven, with the single exception of the base strips which you will find packed in the flue space on top of the oven. It is advisable to place a large strip of wrapping paper or several sheets of newspaper on the floor beside the range and then place the different parts on this paper as you unwrap and take them out of the oven. When you have all of the parts plainly in sight it will be very easy to set up your range.

The high closet or the part which stands above the cooking surface at the back of the range, should not be taken out of the crate until you have assembled the rest of your range. Then uncrate the high closet and fasten it to the back of the range with the bolts which you will find inside a small sack and wired to the high closet.

If your range is equipped with a reservoir or hot water heater which hangs at the right end of the range, it will also be found packed in a separate crate. It will not be necessary, however, to take it out of the crate until all of the smaller parts are in place. Then fasten it to the range as explained in the paragraph on "How to Attach the Reservoir."

How to Set Up the Base

Take the four base strips, one for each side of the stove, and bolt them to the legs, using the large bolts which are furnished. See that the flat edges of the base strips are on the top. Screw each bolt in place from the outside and bolt it into place firmly, but not as tight as it will go. Then lift the range from the floor and very carefully place it in position on top of the base. After it is in position, tighten each bolt as tight as possible. This method of tightening the bolts will allow the base of the range to shape itself to the floor.

The Cooking Lids

When you place the top plates, which form the cooking surface of your range, in position, see that the hot blast center piece with the holes on top and the draft slide in it, is placed in its proper position over the fire box. After the top plates are in place, fit the cooking lids over the holes.

The two cyclonic lids should be placed over the holes on top of the fire box. They can be easily distinguished by the spiral formation on the underside of the lid. The other lids fit equally well over any of the holes and you may arrange them as you desire.

All cooking lids expand after they have been repeatedly used for some time over a hot fire. If new lids were made the exact size of the cooking holes, the heat would soon make them tight in the holes and bulge them out of shape. In order to prevent this condition all Windsor cooking lids are made to fit the cooking holes loosely, so that they will have room in which to expand.

Fit the Doors Into Place

You will notice a small opening or clean-out hole directly underneath the oven door. Find the door, which you have unpacked, that will fit this opening, and lock it into place with the clamp that is on the door. Be sure the clean-out door fits tightly. Never allow the cleanout opening to remain uncovered. If air is allowed to seep in at this point, your draft will be seriously hindered.

Place the firebox and the ash pit door in their proper positions at the front of the range and the draft slides in position at the left end of the range. Then place the flue

collar cup to which the stove pipe should be connected, in its proper position at the back of the range by fitting it into the grooves on the flue back.

After you have the doors, draft slides and the flue collar cup in place, take the small bolts which are furnished and bolt the towel bar in its proper place on the front of the range.

How to Attach a Reservoir

A reservoir is heated by contact with the right end of the range. The end of the range is kept hot when the direct draft damper at the back of the flue space on top of the oven, is closed. The draft will then circulate around the entire oven, passing underneath the oven and into the bottom of the flue back.

If you examine the water reservoir you will find two projecting lips extending from the top of the side which should be next to the range. Attach the reservoir in place by fitting these lips into the two corresponding holes in the side of the range. Then take the long bolt at the bottom of the reservoir and unscrew the bolt head back to the end of the bolt so that you can place the bolt head in the slotted casting which you will find at the middle of the right end of the range. After the bolt head is in place bear down on the right end of the reservoir so as to make a tight contact between the reservoir and the side of the range and screw the bolt up tightly.

After the reservoir is attached, bolt the high closet into place on the top of the range. You are now ready to attach the stove pipe.

How to Use a Hot Water Front

A hot water front fits inside the firebox in place of the front lining and provides an easy and economical method of heating water for a range boiler that can furnish your house with hot running water. If you have purchased a hot water front for your range, place it in position in this way:

Take out the front lining in the left side of the fire box and remove the lining at the back of the firebox. Then use a screwdriver and remove the small cap on the outside at the back of the firebox. This will provide an opening for the two water front pipe ends which should be connected to the range boiler. Place the hot water front into the space left by the front lining with the ends of the pipe extending through the opening provided at the back of the firebox. The top pipe of the water front should be connected to the opening near the top of the range boiler, and the bottom pipe to the opening at the bottom of the range boiler. If you have purchased your plumbing from Montgomery Ward & Co. you will have received complete instructions telling how to connect the pipe and how to connect the range boiler to the rest of your house plumbing. When the water front is in place, use the firebox in just the same manner as you do for regular use.

Never Allow the Water to Freeze

If you are not using the range at any time during the cold winter weather, it is a good plan to drain the water front and range boiler, as ice forming in the water front may crack it. If water left in the water front and connecting pipes becomes partially frozen **never** start a hot fire in the range until you have thawed out the connecting pipes with a paper torch or hot water. If you make a fire in the range when the connecting pipes are choked with ice, it is possible to generate enough steam to burst the water front and cause serious damage.

Montgomery Ward Co.
(Satisfaction Guaranteed or Your Money Back)

Chicago Kansas City St. Paul Baltimore
Portland, Ore. Ft. Worth Oakland, Cal.

(OVER)

Mou

How to Operate and Care For Your Range

When connecting your stove pipe, carefully read the accompanying card on "How to Connect Your Stove Pipe and Test Your Chimney." It will be impossible for your range to operate properly or for you to obtain full satisfaction from your range if the stove pipe is loosely connected or if the chimney does not give a good draft.

The first joint of pipe which connects to the flue collar at the back of the range should be 7 inches wide at the base. The top of this first joint and all of the other joints of pipe should be the same size as the chimney flue hole, which is usually 6 inches.

In order to prevent any possibility of your range rusting or the finish from being damaged during shipment, a special coating is put on every Windsor range before it is sent to you. Use a dry cloth to wipe the oil off the nicked parts and they will then have a beautiful lustre. The special preparation for the iron plates of the range top will burn off when you heat the range for the first time, and will cause the range to smoke and give off an odor. After you have burned off this special coating it will be very easy to polish the top and keep it clean.

The Stove Pipe Damper

For best results, it is advisable to have a stove pipe damper in the stove pipe back of the range. If at any time the draft should be too strong a damper will enable you to check the draft. At such times it will also prevent the excess heat from being wasted in the chimney and save your fuel by not allowing it to burn too quickly. In addition a stove damper will enable you to hold a fire overnight. Simply shut off the draft by turning the damper to the closed position and close the draft slide at the left end of the range. This will prevent the live coals in the fire from being burned out by air currents fanning them.

If you are not already supplied with a stove pipe damper it is advisable to purchase one. A very satisfactory and inexpensive stove pipe damper is listed in the large Montgomery Ward & Co. catalogue.

When you have the damper in place, be sure that it fits tightly, and that you know the correct position of the damper handle, both for when the damper is closed and when it is open.

Use Good Fuel Only

The firebox of your range is so constructed that you can use either hard coal, soft coal, or wood for fuel. When using wood, remove the front and back end linings from the firebox and reverse the grate so that the solid part will be on top. Use the grate bar handle which was found packed with the rest of the parts inside the oven to turn the grate. When using coal for fuel, turn the grate in the firebox so that the slotted side will be on top and leave the front and back end linings in place. The usual method of feeding the fire is to remove the cover plates and put the coal in from above. However, if the top plates are covered, you may use the door at the left end of the range.

How to Start the Fire

Before you start a fire in your range, be sure the stove pipe damper and the direct draft damper are open. To open the direct draft damper, pull the handle at the left at the back of the top of the range to the right as far as it will go.

Then open the draft slide on the left end of the range. Place a good supply of shavings or waste paper on the bottom of the firebox next to the grates. Place enough wood on top of the shavings or paper to start a good fire, and light the paper with a burning match. If you are using coal in your range, place the coal on top of the wood either before the wood is burning or afterwards, as you prefer.

Close the Direct Draft Damper

After the fire is started wait until it has had time to burn with full intensity. Then close the direct draft damper so that the heat will not go directly up the chimney but will go around the oven. It is a good policy to never allow the direct draft damper to remain open except when starting the fire. If the fire is going well you may also close the left end draft slide.

When using your oven for baking or roasting, always be sure the direct draft damper is closed.

When the fire is burning well you may open the draft slide in the center piece over the firebox. This will feed air into the flames and increase the heat of the oven. Close this draft slide when you close the other dampers and when the fire is low.

Do Not Fill the Firebox Too Full

Never fill the firebox higher than the fire back or the lining at the right side of the firebox next to the oven. Overfilling the firebox not only creates a poor draft, but will destroy the back lining of the firebox in a very short time.

When using coal you will find that your fuel will last longer if you take a poker and stir the fire occasionally, instead of adding more coal. This method allows soft coal to coke, and makes a clean, steady fire that is ideal for toasting and broiling.

When you want to clean the fire or remove the ashes from the firebox, use the grate bar handle which is furnished and turn the grate bars over once or twice and back to their original position. This dumps the ashes into the ash pan. Always remove the ashes from the ash pan, immediately, whenever the ash pan is full.

How to Clean the Range Flues

To clean the flue space on top of the oven, remove all of the top plates from the range. Then take a broom and sweep the soot into the firebox, afterwards shaking the soot down into the ash pan. To clean the flue space at the right end of the range, take the scraper which is furnished that has a flat strip at the end and a long wire for a handle. Loosen the soot in the flue space by scraping the sides and push the soot down into the flue space underneath the oven so that it can be removed through the clean-out door. Remove the clean-out door which is below the oven door by turning the handle and lifting it away from the clean-out opening. To clean the bottom flue space take the scraper and scrape all of the soot out through this opening.

Enough soot can very easily accumulate in a short time to seriously hamper the draft of your range. If you are using soft coal it is a good plan to clean the flues often. Always clean the flues regularly. If the draft is impaired your range will not furnish enough heat for good cooking and baking.

How to Polish the Range Top

After your range has been repeatedly heated for some time, the top of the range will gradually lose its bright finish and turn a gun metal blue in color. The constant heat gradually tempers the iron and the bluish color is due to a chemical change which occurs in all iron when it is heated in this manner. In order to keep the top of your range uniform in appearance, wipe it off daily with an oily cloth. If you polish the top regularly in this way, it should not be necessary to ever blacken the top of the range.

It is advisable not to allow the top of your range to become red hot as in time this will cause the plates to become brittle and they will be easily broken. If they are repeatedly heated until they are red hot, they will also, in time, warp and lose their shape, making it necessary to purchase new cover plates in order to obtain satisfactory service from your range.

The Firebox Linings

The fire back lining, which is fastened to the right side of the firebox next to the oven, is guaranteed to last for five years. Every other piece in the firebox is made of pure grey iron of the best mixture possible to produce. However, we cannot guarantee the other linings, due to the fact that they are easily subject to abuse. If the firebox is overloaded, or if the ashes are allowed to accumulate underneath the grates, the linings will be burned out by the intensity of the heat. But if the firebox is never stacked above the top of the fireback, and the ashes are emptied so that they never stack up underneath the grate, your firebox linings should last indefinitely.

BE SURE TO SAVE THIS CARD FOR FUTURE REFERENCE

Montgomery Ward Co.

Satisfaction Guaranteed or Your Money Back

Chicago

Kansas City

St. Paul

Baltimore

Portland, Ore.

Oakland, Calif.

Fort Worth